



Belgian Malts that Make Your Beer So Special

PHOENIX ORGANIC

BREWING QUALITY

In brewing trials Phoenix has performed well as a replacement for high alpha or dual-purpose hops early in the boil. Late hop additions for aroma have tended to be disappointing with only very mellow aromas coming through. From early storage trials stability of the alpha acids in Phoenix are excellent. May be used in India Pale Ale, Bitter, Golden Ale, Triple India Pale Ale, English Ale, Extra Special Bitter, Stout, Brown Ale



ORIGIN / HISTORY

Belgian origin.

AGRONOMICS

Tolerant to wilt diseases; resistant to powdery mildew but susceptible to downy mildew.

ACID COMPONENTS

Alpha Acids 8 - 12% w/w
Beta Acids 4 – 5.5% w/w
Cohumulone 24-31% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil 1.2 – 2.5 mls/100 grams
Caryophyllene 8-11% of whole oil
Farnesene 1-1.5% of whole oil
Humulene 25-32% of whole oil
Myrcene 24-32% of total oil

Leaf Hops



Possible Substitutions: Northdown, Challenger, East Kent Golding

Castle Malting - True Brewers know why!

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